



 Le mei

川閩粵閩菜集

TRIPLE TREAT DINNER SET

\$ 1,390 /人 per person

平日晚間供應 weekdays dinner only



圖片為推薦搭配的菜餚，實際請以閩菜集與單點菜單為主

The image displays recommended dishes. Please refer to the Triple Treat Dinner Set and Single Dish Menu for the actual selections.

3人(含)以上可享以NT\$1,390/人閩菜方案點餐，2人點用此套餐菜單以最低3人收費

Groups of 3 or more can enjoy the set-menu at NT\$1,390 per person. For 2 people ordering from this set menu, the charge will be based on the minimum price for 3 people.

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明爐燒臘

BARBECUE

3-4人 PERSON CHOOSE 可選 1 道
5-6人 PERSON CHOOSE 可選 2 道
7-8人 PERSON CHOOSE 可選 2 道

果木柴燒鵝 
Roasted Goose

加價購 \$200
ADD-ON UPGRADE

蜜汁黑豚叉燒皇
Barbecue Pork with Honey Sauce

加價購 \$150
ADD-ON UPGRADE

椒汁南非鮑魚 
Braised South African Abalone with Pepper Sauce

加價購 \$100
ADD-ON UPGRADE

澳門燒腩仔
Crispy Pork Belly

加價購 \$100
ADD-ON UPGRADE

青花椒厚切牛舌  
Beef Tongue with Sichuan Green Peppercorns, NZ

夫妻肺片  
Braised Beef Organs

紅糟軟絲
Fried Squid with Red Vinasse

府城蝦棗 
Fried Shrimp Balls

椒汁南非鮑魚

Braised South African Abalone with Pepper Sauce



夫妻肺片

Braised Beef Organs



廣皮原汁牛腩

Beef Soup with Tangerine Peel, US



閩式海味佛跳牆

Buddha Jump Over The Wall



湯羹

SOUP

位上 每人 1 碗
INDIVIDUAL SOUP SERVING

閩式海味佛跳牆
Buddha Jump Over The Wall

加價購 \$580
ADD-ON UPGRADE

黑金鮑魚燉子排
Double-boiled Pork Rib Soup with Abalone

雲吞濃湯雞 
Double-boiled Chicken Soup with Wonton (Moroheiya Wonton)

廣皮原汁牛腩 
Beef Soup with Tangerine Peel, US



餐點內含有牛肉、甲殼類、堅果類等食材，若您對食材有過敏反應或食物不耐症，請在點餐前告知服務人員，謝謝
Please be advised that dishes prepared may use beef, crustaceans and nut ingredients.

If you have concerns regarding food allergies or intolerances, please alert your server prior to ordering, thank you.

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雙桶香蘋葛瑪蘭豬

Roast Kavalan Black Dolphin Pork with Apple



鮑魚麻婆豆腐

Mapo Tofu with Abalone



黑棗手切腩排

Roast Pork with Prune Plum



東坡紅油蹄花

Roast Pork Tendons with Chili Oil

主菜

MAIN DISH

3-4人
PERSON
CHOOSE
可選1道

5-6人
PERSON
CHOOSE
可選1道

7-8人
PERSON
CHOOSE
可選2道

野菌八味正圓鱈

Steamed Toothfish with Wild Mushrooms

加價購 \$500
ADD-ON UPGRADE

雙椒真珠龍膽

Steamed Tiger Grouper with Chili

加價購 \$200
ADD-ON UPGRADE

南洋咖哩龍皇煲

Braised Lobster in Curry

加價購 \$200
ADD-ON UPGRADE

雙桶香蘋葛瑪蘭豬

Roast Kavalan Black Dolphin Pork with Apple

罐燒紅酒和牛頰

Braised Wagyu Beef Cheek in Red Wine Sauce, AU

鮑魚麻婆豆腐

Mapo Tofu with Abalone

唐辛子美國牛肋眼

Roast Ribeye Steak with Chili Pepper, US

柚香脆皮手撕雞

Crispy Chicken with Pomelo Sauce

酌酒小炒

DRINKS & STIR-FRIED DISHES

3-4人
PERSON
CHOOSE
可選1道

5-6人
PERSON
CHOOSE
可選2道

7-8人
PERSON
CHOOSE
可選2道

黑棗手切腩排

Roast Pork with Prune Plum

東坡紅油蹄花

Roast Pork Tendons with Chili Oil

杭式油爆蝦

Wok-Fried Shrimps with Plum Sauce

花菜乾小炒皇

Stir-fried Chinese Cauliflower with Seafood and Vegetables

青龍椒螺鮑片

Stir-fried Slice Abalone and Whelk with Manganji Green Pepper

極生汁風味蝦球

Deep-Fried Shrimp Balls with Mayonnaise Sauce

金腿茸豆漿娃娃菜

Braised Baby Cabbage with Ham and Soy Milk

芙蓉金柱蘆筍

Fried Asparagus served with Sauteed Egg White and Fried Conpoy



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主食

RICE & NOODLES




香芋鮮魚米粉湯 
Fish Soup with Taro and Rice Noodle

加價購 \$200
ADD-ON UPGRADE

烏魚子海皇炒飯 
Seafood Fried Rice with Mullet Roe

加價購 \$200
ADD-ON UPGRADE

生炒麻油土雞飯
Fried Rice with Sesame Oil Chicken

金不煥海皇炒麵線 
Fried thin Noodle with Shrimps



金不煥海皇炒麵線
Fried thin Noodle with Shrimps



生炒麻油土雞飯
Fried Rice with Sesame
Oil Chicken


甜點

DESSERT



果律杏仁豆腐 
Almond Tofu

斑蘭香茅凍
Pandan and Lemongrass Jelly

核桃露. 吉拿棒 
Walnut Soup with Churro

陳皮團子紅豆沙 
Sweet Red Bean Soup with Tangerine Peel



核桃露. 吉拿棒
Walnut Soup
with Churro



果律杏仁豆腐
Almond Tofu



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素食套餐

WEEKDAY LUNCH SET

(VEGETARIAN.)

\$ 1,880 / 人 per person

茄意養生三色塔

Mushed Pumpkin, Avocado, Tomato

野菌雄菇千絲羹

Black Moss, Mixed Mushroom and Tofu Soup

青蔬百合鮮山藥

Stir-fried Green Beans, Lilies, and Yams

蜜椒香煎猴頭菇

Pan-Fried Hericium Mushrooms with Black Pepper Sauce

黃金蟲草扒菜膽

Braised Cordyceps Flower and Baby Cabbage

黑松露炆伊府麵

E-Fu Noodles with Black Truffle Sauce

合時甜蜜露

Sweet Soup

寶島時令鮮水果

Seasonal Fruits



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珍珠套餐

PEARL SET

\$ 1,880 / 人 per person

迎賓三小碟

Starter

(澳門燒腩仔 / 梅汁油爆蝦 / 貢菜海蜇)

(Crispy Pork Belly /

Wok-Fried Shrimps with Plum Sauce /

Preserved Vegetable with Jellyfish)

蟲草螺頭燉雞湯

Double-boiled Chicken Soup with Cordyceps Flower and Sea Conch

XO玉帶海大蝦

Stir-fried Scallops and Prawn with XO Sauce

紅酒蘑菇戰斧豬

Roast Pork Shoulder with Red Wine Mushroom Sauce

蔥油鮮露珍珠龍膽

Steamed Tiger Grouper with Spring Onion and Soy Sauce

樂美中式雙寶點

Hong Kong- Style Dim Sum

合時甜蜜露

Sweet Soup

寶島時令鮮水果

Seasonal Fruits



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翡翠套餐

JADEITE SET

\$ 2,480 / 人 per person

迎賓風味盤

Starter

(蜜汁黑豚叉燒 / 風味脆蝦球 / 陳醋海蜆頭)

(Barbecue Pork /

Crispy Shrimp with Mayonnaise Sauce /

Jellyfish Head with Vinegar)

樂美頂宴海珍盅

Double-boiled Chicken Soup with Fish Maw and Conpoy

翡翠麻婆醬龍蝦

Braised Lobster and Vegetable with Ma Po Tofu Sauce

川辣蘆筍美國牛柳粒

Wok-Fried Beef and Asparagus with Chili, US

梅菜皇蒸龍膽石斑

Steamed Giant Grouper with Pickled Mustard

黑椒蟹肉炒粉絲

Wok-fried Glass Noodles and Crab Meat with Black Pepper Sauce

生磨杏仁茶油條

Sweet Almond Soup with Fried Dough Fritter

寶島時令鮮水果

Seasonal Fruits



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琥珀套餐

AMBER SET

\$ 3,280 / 人 per person

乳豬迎賓盤

Starter

(魚子醬化皮乳豬 / 芒果蝦球 / 涼拌鮑角蜆花)
(Suckling Pig with Caviar /
Crispy Shrimps with Mango /
Cold Abalone and Jellyfish)

羊肚菌酒燉三寶

Double-boiled Chicken Soup with Fish Mow, Bird's Nest, Conpoy and Morels with Huadiao Wine

金銀蒜開邊活龍蝦(半隻)

Steamed Lobster with Garlic (Half)

琥珀美國熟成牛肋眼

Aged Ribeye Served with Walnut, US

鹽水鹵南非活鮮鮑

Brine Abalone

樂美特色炒飯

Wok-fried Rice with Barbecue Pork and Shrimps

冰糖紅蓮雪蛤

Sweet Soup Hasma with Lotus Seeds

寶島時令鮮水果

Seasonal Fruits



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前菜

STARTERS

份 / Regular

椒汁南非鮑魚

Braised South African Abalone
with Pepper Sauce

\$ 880



府城蝦棗

Fried Shrimp Balls

\$ 528



青花椒厚切牛舌

Beef Tongue
with Sichuan Green Peppercorns ,NZ

\$ 680

千層峰

Pickled Radish

\$ 288

夫妻肺片

Braised Beef Organs

\$ 528

炙椒松花豆腐

Tofu with Preserved Egg and Chili Sauce

\$ 328



餐點內含有牛肉、甲殼類、堅果類等食材，若您對食材有過敏反應或食物不耐症，請在點餐前告知服務人員，謝謝

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明爐燒臘

BARBECUE



樂美掛爐片皮鴨

Roast Duck

需於一天前預訂 Book one day in advance

一隻二吃 Whole
片皮 / 堂切鴨腿 **\$ 2,580**
Sliced Duck with Pancake / Chopped Duck Leg

第三吃 3rd Style

酸白菜菌菇鴨湯 (需加價 \$ 288)
Duck Soup with Preserved Cabbage
and Mushrooms (Add \$ 288)

錦繡鴨湯泡飯 (需加價 \$ 288)
Crispy Rice in Duck Soup (Add \$ 288)

第四吃 4th Style

黑椒馬蹄炒鴨鬆 (需加價 \$ 388)
Stir-Fried Duck Meat and Water Chestnuts
with Black Pepper (Add \$ 388)

鮑魚仔鴨粒炒飯 (需加價 \$ 688)
Fried Rice with Baby Abalone and Duck Meat (Add \$ 688)



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港式燒味拼盤

Barbecue Platter

您可以有下列的選擇：

燒鴨 / 油雞 / 叉燒 / 燒肉 / 乳豬 (需加價 \$ 200)

Choose from :

Roasted Duck

Marinated Chicken with Soy Sauce

Barbecue Pork with Honey Sauce

Crispy Pork Belly

Roast Suckling Pig (Add \$ 200)

份 / Regular

\$ 1,080 / 雙拼 Two Choices of BBQ Platter

\$ 1,280 / 三拼 Three Choices of BBQ Platter



蜜汁黑豚叉燒

Barbecue Pork with Honey Sauce

\$ 980

玫瑰豉油雞

Marinated Chicken with Soy Sauce

\$ 580

\$ 780 / 半隻 Half

明爐燒鴨

Cantonese Style Roast Duck

(指定鴨腿需加價 \$ 200

Choose Duck Legs Add \$ 200)

\$ 720

蒜香吊燒雞

Crispy Chicken with garlic

\$ 780 / 半隻 Half

\$ 1,280 / 整隻 Whole

鴻運化皮乳豬件

Roast Suckling Pig

\$ 1,080

\$ 4,280 / 半隻 Half

澳門燒腩仔

Crispy Pork Belly

\$ 880



餐點內含有牛肉、甲殼類、堅果類等食材，若您對食材有過敏反應或食物不耐症，請在點餐前告知服務人員，謝謝

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鮑參肚燕

ABALONE / SEA CUCUMBER / FISH MAW / BIRD'S NEST

日本番茄焗八頭南非鮑

Gratin Whole 8 headed South African Dried Abalone with Tomato

\$ 688

原汁扣鮮鮑

Braised Abalone with Shrimp Roe and Vegetables

\$ 1,488

伊比利六頭鮑魚酥

Roast Whole 6 headed Abalone with Ham

\$ 1,588

過橋澳洲清湯鮑

Poached Sliced Abalone in Broth

\$ 2,880

蠔皇鮑魚伴遼參

Braised Abalone and Sea Cucumber

\$ 2,580

砂鍋扣原隻南非乾鮑

Braised South African Dried Abalone

\$ 5,288



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鮑參肚燕

ABALONE / SEA CUCUMBER / FISH MAW / BIRD'S NEST

三蔥乾燒遼參

Braised Sea Cucumber with Leek, Shallot and Spring Onions

\$ 1,688

鮑汁燜原汁花膠皇

Braised Fish Maw with Abalone Sauce

\$ 4,800

金湯腿茸燕窩羹

Braised Bird's Nest and Ham with Broth

\$ 1,588

生拆鮮蟹肉燕窩

Braised Bird's Nest and Crab Meat with Superior Broth

\$ 1,688

百搭汁燕窩

Doubled-boiled Superior Bird's Nest

(可選配：紅蓮、杏汁、花旗蔘)

Choose from :

Red Dates, Cream of Almond, American Ginseng

\$ 1,588



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生猛活海鮮

LIVE SEAFOOD

隻 / Whole 限量供應 Limited Quantity



龍虎斑 (600 克)

Tiger Grouper

清蒸 / 川味青花椒蒸 / 樹菓雙寶 (冬瓜 & 破布子) 蒸 / 港式古法蒸

Choose from :

Steamed with Ginger, Spring Onion and Soy Sauce /
Steamed with Sichuan Green Peppercorns /
Steamed with Winter Melon Cordia Dichotoma /
Steamed with Mushroom and Pork Shreds in Hong Kong Style

\$ 1,680

波士頓龍蝦 (500 克) 🍤

Boston Lobster

胡椒牛油 / 金銀蒜 / 避風塘 / 咖哩粉絲

Choose from :

Black Pepper and Butter /
Steamed with Ginger /
Dry Spicy and Garlic /
Curry with Glass Noodles in Clay pot

\$ 1,800

筍殼魚

Marble Goby

清蒸 / 油浸

Choose from :

Steamed with Ginger, Spring Onion and Soy Sauce /
Deep Fried

\$ 1,880

南非活鮮鮑 🍤

Abalone

避風塘 / 鹽水鹵

Choose from :

Dry Spicy and Garlic /
Brine Abalone

\$ 488



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海鮮料理

SEAFOOD

份 / Regular

鮑魚麻婆豆腐

Mapo Tofu with Abalone

\$ 828



鑊金香芒蝦多士

Deep-Fried Shrimp Paste and Fritter
with mango and passionfruit sauce

\$ 688



杭州梅汁油爆蝦

Wok-Fried Shrimps with Plum Sauce

\$ 638

紅糟軟絲

Fried Squid with Red Vinasse

\$ 528

極生汁風味脆蝦球

Deep-Fried Shrimp Balls with Mayonnaise Sauce

\$ 688



青龍椒螺鮑片

Stir-fried Slice Abalone and Whelk
with Manganji Green Pepper

\$ 628

野菌八味正圓鱈

Steamed Toothfish with Wild Mushrooms

需等候 40 分鐘 The meal will be ready in 40 minutes

\$ 2,380



餐點內含有牛肉、甲殼類、堅果類等食材，若您對食材有過敏反應或食物不耐症，請在點餐前告知服務人員，謝謝

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肉類與家禽

MEAT AND POULTRY

份 / Regular



雙桶香蘋葛瑪蘭豬

Roast Kavalan Black Dolphin Pork with Apple

\$ 1,480

罐燒紅酒和牛頰 🍷

Braised Wagyu Beef Cheek
in Red Wine Sauce, AU

\$ 1,480

唐辛子美國牛肋眼 (6 oz) 🌶️ 🍷

Roast Ribeye Steak with Chili Pepper, US

\$ 1,688

黑棗手切腩排

Roast Pork with Prune Plum

\$ 688

花菜乾小炒皇 🥘

Stir-fried Chinese Cauliflower with Seafood and Vegetables

\$ 628

蜜桃百香生炒骨

Sweet And Sour Pork with Peach and Passion Sauce

\$ 688

東坡紅油蹄花 🌶️

Roast Pork Tendons with Chili Oil

\$ 688

大漠蒙古汁羊肩扒

Fried Lamb Shoulder Rack with Cumin Sauce, AU

\$ 828



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砂鍋煲仔

CLAY POT

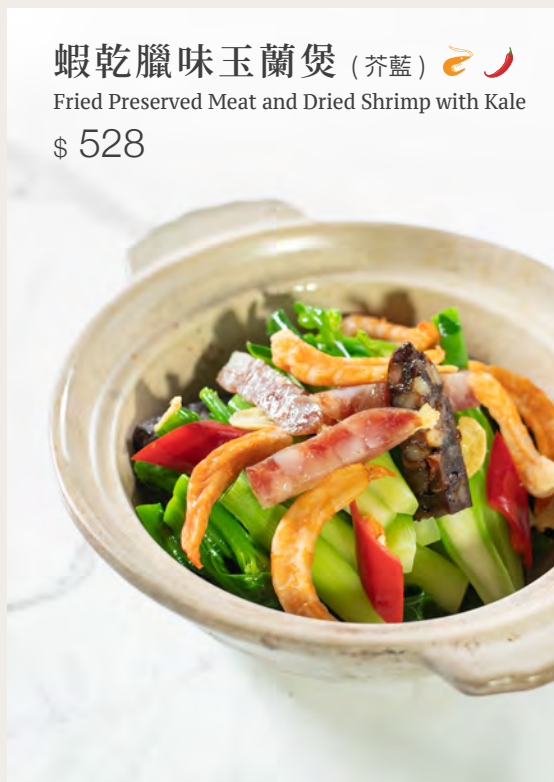
份 / Regular



海皇自製豆腐煲 (菠菜豆腐) 🍣

Braised Homemade Spinach Tofu and Seafood

\$ 688



蝦乾臘味玉蘭煲 (芥藍) 🍣 🍡

Fried Preserved Meat and Dried Shrimp with Kale

\$ 528

茶油杏菇松阪煲

Braised Pork and King Oyster Mushrooms in Tea Oil

\$ 688

麻油野菌豆腐煲 🌿

Tofu And Mushroom Braised in Sesame Oil (Veg.)

\$ 488

蝦醬水耕通菜煲 🍣

Stir-fried Chinese Cabbage and Water Spinach with Shrimp Paste

\$ 488

柱侯銀蘿牛雙寶 🍖

Braised Beef, Tendon and Radish with Chu Hou Paste, US

\$ 828



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餐點可調整為素食 The Meal Can Adjust to Vegetarian.

湯羹

SOUP

日月濃湯雲吞雞 (麻薏雲吞) 🍲

Double-boiled Chicken Soup
with Wonton (Moroheiya Wonton)

需等候 40 分鐘 The meal will be ready in 40 minutes

\$ 880 / 位 Per Person

\$ 2,280 / 甕 Pot



閩式海味佛跳牆

Buddha Jump Over The Wall

\$ 1,580 / 位 Per Person



廣皮原汁牛腩 🍲

Beef Soup with Tangerine Peel, US

\$ 880 / 位 Per Person

黑金鮑魚燉子排

Double-boiled Pork Rib Soup with Abalone

\$ 880 / 位 Per Person

菜膽花菇燉雞湯

Double-boiled Chicken Soup
with Mushrooms and Baby Cabbage

\$ 388 / 位 Per Person



餐點內含有牛肉、甲殼類、堅果類等食材，若您對食材有過敏反應或食物不耐症，請在點餐前告知服務人員，謝謝

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四季蔬食

SEASONAL VEGETABLE, TOFU

份 / Regular

乾鍋花椰菜 🍴

Dried Fried Cauliflower

\$ 428

金腿茸豆漿娃娃菜 🍴

Braised Baby Cabbage with Ham and Soy Milk

\$ 628

金銀蛋海味絲瓜 🍴

Braised Sponge Gourd with Dried Seafood,
Salty Egg, and Preserved Egg

\$ 488

茶油牛肝菌炒雜菜 🍴

Wok-Fried Porcini and Mixed Vegetables in Tea Oil

\$ 468

金柱芙蓉扒蘆筍

Fried Asparagus served with Sauteed Egg White
with Milk and Fried Conpoy

\$ 658



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餐點可調整為素食 The Meal Can Adjust to Vegetarian.

飯 / 麵 / 粉

RICE / NOODLES / BEAN NOODLES

份 / Regular

生炒麻油土雞飯

Fried Rice with Sesame Oil Chicken

\$ 880



金不煥海皇炒麵線

Fried thin Noodle with Shrimps

\$ 688



香芋鮮魚米粉湯

Fish Soup with Taro and Rice Noodle

\$ 880

烏魚子海皇炒飯

Seafood Fried Rice with Mullet Roe

\$ 1,080

乾炒牛河粉

Stir-fried Beef Flat Rice Noodles, US

\$ 528



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點心

DIM SUM

份 / Regular



五香安蝦鹹水餃

Deep-Fried Minced Pork Dumplings
with Dried Shrimps

\$ 188



麻香蔥燒餅

Baked Wheat Cake with Green Onions

\$ 388



艾美鮮蝦餃

Steamed Shrimp Dumplings

\$ 248

春風得意腸

Crispy Rice Rolls
with Fried Dough Fritter and Shrimp

\$ 328

蜜汁叉燒酥

Honey Glazed Barbecued Pork Puff Pastries

\$ 248



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甜點

DESSERT



烏金流沙包

Steamed Buns with Egg Custard Paste

\$ 228



果律杏仁豆腐

Almond Tofu

\$ 328

豆沙芝麻球

Sesame Balls with Red Bean Paste

\$ 228

核桃露.吉拿棒

Walnut Soup with Churro

\$ 328

葡式蛋塔

Egg Tart

\$ 248

斑蘭香茅凍

Pandan and Lemongrass Jelly

\$ 328

陳皮團子紅豆沙

Sweet Red Bean Soup
with Tangerine Peel and Dango

\$ 328



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精選茶品 (位)

SELECTED TEA

四季春 Sijichun \$ 80	鐵觀音 Tieguanyin \$ 80	烏龍 Oolong \$ 100	普洱 Puerh \$ 80	菊花茶 Chrysanthemum \$ 80
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礦泉水 (瓶)

MINERAL WATER / 1000 ML (BOTTLE)

普娜礦泉水 ACQUA PANNA \$ 250	聖沛黎洛氣泡礦泉水 S. Pellegrino \$ 250
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軟性飲料 (罐)

SOFT DRINKS / 330 ML (CAN)

百事可樂 Pepsi \$ 80	七喜汽水 7.Up \$ 80	薑汁汽水 Ginger Ale \$ 80	通寧汽水 Tonic \$ 80	蘇打汽水 Soda \$ 80
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季節果汁

SEASONAL JUICE

柳橙汁 Orange Juice \$ 180 (250 ml / 杯 Glass) \$ 1,000 (1.5L / 壺 Jug)	西瓜汁 Watermelon Juice \$ 180 (250 ml / 杯 Glass) \$ 1,000 (1.5L / 壺 Jug)
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啤酒 (罐)

BEERS / (BOTTLE)

台灣金牌啤酒 Taiwan Gold Beer \$ 180	海尼根 Heineken \$ 200	可樂娜啤酒 Corona \$ 200	百威啤酒 Budweiser \$ 200	健力士 Guinness \$ 250	好多水果DIPA Fruit Dipa \$ 250
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生啤酒 (杯)

DRAFT BEER / (GLASS)

海尼根生啤酒 Draft Heineken \$ 250

中式酒 (瓶)

CHINESE WINE / (BOTTLE)

陳年紹興 Xhaoxing \$ 650	38 度金門高粱酒 Kinmen Kaoling 38° \$ 1,000	58 度金門高粱酒 Kinmen Kaoliang 58° \$ 1,200
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精選葡萄酒

HOUSE WINE

杯 Glass / 瓶 Bottle

美國雙橡園卡本內蘇維濃紅酒 TWIN OAKS CABERNET SAUVIGNON, U.S.A	\$ 400 / \$ 2,000
美國雙橡園卡夏多內白酒 TWIN OAKS CHARDONNAY, U.S.A	\$ 400 / \$ 2,000
美國大娛樂家金芬黛粉紅酒 THE BIG TOP WHITE ZINFANDEL ROSÉ, U.S.A	\$ 420 / \$ 2,000

禁止酒駕 | 飲酒過量有害健康 | 酒後不開車, 安全有保障

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調和威士忌

BLENDED WHISKIES

杯 Glass / 瓶 Bottle

起瓦士 12 年

CHIVAS REGAL 12 Y

\$ 280 / \$ 2,800

皇家禮炮 21 年

ROYAL SALUTE 21 Y

\$ 680 / \$ 8,200

皇家禮炮 23 年

ROYAL SALUTE 23 Y

\$ 920 / \$ 13,800

約翰走路黑牌

JOHNNY WALKER BLACK LABEL

\$ 280 / \$ 2,800

約翰走路金牌

JOHNNIE WALKER GOLD LABEL

\$ 350 / \$ 3,800

約翰走路藍牌

JOHNNIE WALKER BLUE LABEL

\$ 880 / \$ 12,800

高地區

HIGHLAND

杯 Glass / 瓶 Bottle

格蘭傑 10 年經典

GLENMORANGIE 10 Y ORIGINAL

\$ 300 / \$ 3,000

格蘭傑雪莉桶

GLENMORANGIE LASANTA

\$ 350 / \$ 3,800

格蘭傑蘇玳風味

GLENMORANGIE NECTAR D'OR

\$ 450 / \$ 4,800

禁止酒駕 | 飲酒過量有害健康 | 酒後不開車, 安全有保障

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艾雷島 & 島嶼 威士忌

ISLAY & ISLAND WHISKY

杯 Glass / 瓶 Bottle

拉弗格 10 年
LAPHROAIG 10 Y

\$ 350 / \$ 3,800

泰斯卡 10 年
TALISKER 10 Y

\$ 400 / \$ 4,200

雅柏 10 年
ARDBEG 10 Y

\$ 420 / \$ 4,800

拉加維林 16 年
LAGAVULIN 16 Y

\$ 620 / \$ 7,800

波本威士忌

BOURBON WHISKY

杯 Glass / 瓶 Bottle

金賓波本威士忌
JIM BEAM

\$ 280 / \$ 2,800

傑克丹尼爾
JACK DANIEL'S

\$ 280 / \$ 2,800

美格波本威士忌
MAKER'S MARK

\$ 320 / \$ 3,000

留名溪
KNOB CREEK

\$ 400 / \$ 3,800

禁止酒駕 | 飲酒過量有害健康 | 酒後不開車, 安全有保障

自備酒水需加收酒水服務費：紅、白酒每瓶 NT\$ 500，烈酒 NT\$ 1,000。

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斯貝賽區

SPEYSIDE

杯 Glass / 瓶 Bottle

亞伯樂12年 ABERLOUR 12 Y	\$ 400 / \$ 4,200
蘇格登12年雪莉桶 SINGLETON 12 Y SHERRY CASK	\$ 400 / \$ 4,200
格蘭利威12年 GLENLIVET 12 Y	\$ 320 / \$ 3,200
格蘭利威12年首席三桶 GLENLIVET 12 Y RUM & BOURBON CASK	\$ 320 / \$ 3,200
格蘭利威13年雪莉桶 GLENLIVET 13 Y SHERRY CASK	\$ 480 / \$ 6,200
格蘭利威15年雪莉桶 GLENLIVET 15 Y SHERRY CASK	\$ 8,800
格蘭菲迪15年 THE GLENFIDDICH 15Y	\$ 420 / \$ 4,500
大摩12年 DALMORE 12 Y	\$ 460 / \$ 5,200
大摩15年 DALMORE 15 Y	\$ 8,800
百富12年 THE BALVENIE PORT WOOD 12 Y	\$ 450 / \$ 5,200
百富14年 THE BALVENIE PORT WOOD 14 Y	\$ 6,800
麥卡倫12年雙桶 MACALLAN 12Y OLD DOUBLE CASK	\$ 6,800
麥卡倫12年雪莉桶 MACALLAN 12 Y SHERRY OAK	\$ 620 / \$ 8,200
慕赫12年 MORTLACH 12 Y	\$ 460 / \$ 5,200
慕赫16年 MORTLACH 16 Y	\$ 8,800

禁止酒駕 | 飲酒過量有害健康 | 酒後不開車, 安全有保障

自備酒水需加收酒水服務費：紅、白酒每瓶 NT\$ 500，烈酒 NT\$ 1,000。
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台灣威士忌

TAIWAN WHISKY

杯 Glass / 瓶 Bottle

噶瑪蘭山川首席

KAVALAN CONCERTMASTER SINGLE MALT

\$ 450 / \$ 6,800

愛爾蘭威士忌

IRISH

杯 Glass / 瓶 Bottle

尊美醇威士忌

JAMESON

\$ 280 / \$ 2,800

干邑白蘭地

COGNAC

杯 Glass / 瓶 Bottle

人頭馬 VSOP

REMY MARTIN VSOP

\$ 380 / \$ 4,800

軒尼詩 VSOP

HENNESSY VSOP

\$ 420 / \$ 5,800

軒尼詩 XO

HENNESSY XO

\$ 1,280 / \$ 16,800

馬爹利藍淬燕

MARTELL BLUE SWIFT

\$ 420 / \$ 4,800

馬爹利名仕干邑

MARTELL NOBLIG

\$ 480 / \$ 6,200

馬爹利 XO

MARTELL XO

\$ 1,380 / \$ 17,800

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伏特加

VODKA

杯 Glass / 瓶 Bottle

◆ 思美洛 SMIRNOFF	\$ 280 / \$ 2,800
詩洛柯 CIROC	\$ 320 / \$ 3,800
雪樹 BELVEDERE	\$ 320 / \$ 3,800
灰雁 GREY GOOSE	\$ 320 / \$ 3,800
坎特一號 KETEL ONE	\$ 380 / \$ 4,200

琴酒

GIN

杯 Glass / 瓶 Bottle

◆ 高登琴酒 GORDON'S	\$ 280 / \$ 2,800
英國坦奎麗琴酒 TANQUERAY	\$ 280 / \$ 2,800
英國坦奎麗NO.10琴酒 TANQUERAY NO.1	\$ 380 / \$ 3,800
海曼黑刺李琴酒 HAYMAN'S SLOE	\$ 320 / \$ 3,000
六角琴酒 ROKU	\$ 360 / \$ 3,200
植物學家琴酒 THE BOTANIST	\$ 380 / \$ 3,800
亨利爵士琴酒 HENDRICK'S	\$ 380 / \$ 3,800
亨利爵士海神琴酒 HENDRICKS NEPTUNIA	\$ 420 / \$ 4,800
亨利爵士舞魅琴酒 HENDRICK'S GRAND CABARET	\$ 420 / \$ 4,800

禁止酒駕 | 飲酒過量有害健康 | 酒後不開車, 安全有保障

自備酒水需加收酒水服務費：紅、白酒每瓶 NT\$ 500，烈酒 NT\$ 1,000。
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蘭姆酒

RUM

杯 Glass / 瓶 Bottle

百家得蘭姆酒 BACARDI LIGHT	\$ 280 / \$ 2,800
摩根船長蘭姆酒 CAPTAIN MORGAN	\$ 280 / \$ 2,800
英國傑瑞水手蘭姆酒 700ML SAILOR JERRY	\$ 300 / \$ 3,000
麥斯蘭姆酒 MYER'S	\$ 280 / \$ 2,800
薩凱帕頂級 ZACAPA 23	\$ 400 / \$ 4,800

龍舌蘭

TEQUILA

杯 Glass / 瓶 Bottle

金快活龍舌蘭 JOSE CUERVO	\$ 300 / \$ 2,800
培恩銀樽龍舌蘭 PATRON SILVER	\$ 5,200
唐胡立歐龍舌蘭 DON JULIO BLANCO	\$ 5,200
唐胡里歐龍舌蘭酒 DON JULIO ANEJO	\$ 6,800
唐胡立歐1942 DON JULIO 1942	\$ 18,800

禁止酒駕 | 飲酒過量有害健康 | 酒後不開車, 安全有保障

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The prices above are all listed in New Taiwan Dollars.

如果您對任何食物有過敏反應或食物不耐症，請在點餐前告知服務人員，謝謝。

If you have concerns regarding food allergies or intolerances, please alert your served prior to ordering, Thank you.

禁止攜帶外食。

如需自帶酒水，需加收酒水服務費，紅、白酒 NT\$ 500/支，烈酒 NT\$ 1,000/支。

禁止攜帶寵物。

本菜單所使用牛肉和豬肉來自於：USA - 美國、TW - 台灣、NL- 荷蘭、CA - 加拿大、AU - 澳洲。

菜單價格需另加收 10% 服務費。

如果您對任何食物有過敏反應或食物不耐症，請在點餐前告知服務人員，謝謝。

No outside food allowed.

B.Y.O will be a corkage charge per bottle, NT\$ 500 for wine, NT\$ 1,000 for spirits.

No pets or animals are allowed.

The origin of the beef and pork used in this menu is from:

USA - United States, TW - Taiwan, NL - Netherlands, CA - Canada, AU - Australia.

All prices are subjected to 10% service charge.

If you have concerns regarding food allergies or intolerances, please alert your server prior to ordering, Thank you.